

DRINK MENU

COFFEE

ORGANIC BEANS BY ALL PRESS

	SMALL	LARGE
Espresso	3.8	4.3
Black	4	4.5
Milk	4	4.5
Mocha	4.5	5
Iced Latte	4.5	5
Iced Long Black	4	4.5
Cold Brew	5	
Iced Mocha		6
Iced Chocolate		5.5
Coffee Frappé		6
Extra Shot, Decaf	+0.5	
Milklab Lactose Free	+0.7	
Oatly	+0.7	
Happy Happy Soy Boy	+0.7	
Milklab Almond	+1	
Macamilk	+1	

SPECIALTY

CAREFULLY SELECTED BY US

Sticky Masala Chai Latte	5.5
Spiced Chai Latte	4.5 / 5
Turmeric Latte	4.5 / 5
Matcha Latte	4.5 / 5
House Hot Cacao	4.5 / 5

LOOSE LEAF TEA

ORGANIC TEA BY MAYDE 5.5

English Breakfast	
Earl Grey	
Mint Cacao	
Turmeric Chai	
Green, Sencha & Rose	
Restore	
Cacao Cinnamon	
Energise	

SMOOTHIES

GLUTEN FREE & VEGAN

SUPER GREEN 10.5

Banana, mango, spinach, matcha, passionfruit, coconut water, coconut mylk

MANGO TANGO 10

Mango, passionfruit, banana, coconut yoghurt

AÇAÍ 10.5

Organic açai, banana, mixed berries, coconut water, almond mylk

APPLE BERRY PIE 10.5

Apple, mixed berries, banana, cinnamon, almond butter, almond meal, almond mylk

SUNSHINE ON MY MIND 10

Mango, coconut water, watermelon, apple, strawberries, raspberries

CHILLED DRINKS

CHECK CABINET FOR FLAVOURS

Probiotic Kitchen Kombucha	7.0
Good Happy Kombucha	7.0
HRVST St Juices	6.5
PERKii Probiotics	4.5
Coco Coast Coconut Water	4.5
O SUN Sparkling Water	6.5
Sips Sparkling Water	4.0
Wallaby Spring Water	3.5

MINI ME

(12 YEARS & UNDER)

Banana Maple Smoothie	6
Banana Choc Smoothie	6
Kid's hotcake, ice cream, berries	10
GF, VN	

PLEASE INFORM US OF ANY INTOLERANCES. WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS.
WE RESPECTFULLY REQUEST NO CHANGES OR SUBSTITUTIONS WITH THE EXCEPTION OF HOLDS.
GF - GLUTEN FREE / DF - DAIRY FREE / V - VEGETARIAN / VG - VEGAN / O - OPTION
PLEASE NOTE THERE IS A SURCHARGE ON CARD TRANSACTIONS, THANKS FOR YOUR UNDERSTANDING.

FOOD MENU

ALL DAY BRUNCH

HASH BENE 19.5

Herbed Potato Hash, Rayner's smoked bacon, sautéed kale, soft poached eggs, house hollandaise, tarragon dust, sun-dried tomato purée
GF, VO

Halloumi +4.5 Avocado +4.5

A-MAIZE-ING CORN FRITTERS 19.5

Corn & zucchini fritters, halloumi chips, avocado, corn pesto, soft boiled egg, pickled red onion, leek dust
GF, DFO, V, VGO

Halloumi +4.5 Smoked Bacon +5.5

AVO GREAT DAY 16.5

Fresh avocado on sourdough with pea & mint fetta, lemon ginger gel, beet dust, fresh herbs
GFO, DFO, V, VGO

Halloumi +4.5 Smoked Bacon +5.5

CHILLI SCRAMBLE 16.5

Free range scrambled eggs on sourdough with house chilli jam, chilli bacon crumb, house pickles, fresh herbs
GFO, DF, VO

Avocado +4.5 Smoked Bacon +5.5
Halloumi +4.5

UN-BEET-ABLE BUDDHA BOWL 19

Roast beetroot hummus, market greens, maple pumpkin, kale, toasted pepita crumb, soft boiled egg, avocado
GF, DF, V, VGO

Halloumi +4.5 Smoked Bacon +5.5

EGGS YOUR WAY 12.5

Free range eggs (poached, chilli butter fried or scrambled) served on sourdough with whipped butter, sundried tomato purée
V, DFO, GFO

Smoked bacon +5.5 Halloumi +4.5
Avocado +4.5

SOURDOUGH 7

Two slices toasted sourdough served with your choice of seasonal jam, house almond butter, peanut butter or Vegemite

HAMBURGER 19.5

House made meat patty, coleslaw, house pickles, American cheddar, onion jam, avo tom mayo, focaccia
GFO

BACON BURGER 16

Rayner's smoked Darling Down's bacon, gooey fried egg, avo tom mayo, onion jam, coleslaw on focaccia
DF, GFO

Halloumi +4.5 Shoestring fries +4

VEGGIE BURGER 17

Quinoa sweet potato patty, sliced avocado, fresh sprout, sun-dried tomato purée, vegan mayo, sautéed kale on focaccia
V, GFO, DF, VG

Halloumi +4.5 Shoestring fries +4

CREPES 18

Traditional buckwheat crepes, Nutella, ice cream, fresh berries & caramelised banana
GF, DFO, V

MYLKKO MUESLI 15

Ben's housemade nutty muesli, seasonal fruit, greek yoghurt or whipped coconut
DFO, V

BANANA BREAD 8

Toasted house banana bread served with your choice of cinnamon butter, peanut butter or almond butter
GF, DFO

SPECIALS

See our specials board & cabinet for daily specials & treats

BRUNCH ADD ONS

Eggs your way (2)	4.5
Gluten free toast	1.5
House made hash brown	4.5
Halloumi (2)	4.5
Market greens	5.0
Smoked free range bacon	5.5
Halloumi chips	7.5
Shoestring fries	7.5
with sriracha mayo, aioli OR vegan mayo	
Crispy potato skins	7
with sriracha mayo, aioli OR vegan mayo	
Make your own meal	+3

BOWLS

VEGAN, GFO CHANGE GRANOLA.

COOKIE DOUGH 18.5

Açai, banana, strawberries, cacao, almond meal, almond mylk, topped with chocolate granola, raw cookie dough, coconut yoghurt, cacao sauce & cacao nibs

APPLE CRUMBLE 17.5

Açai, apple, strawberries, banana, almond butter, cinnamon, almond milk topped with oat granola stewed apples, coconut yoghurt, salted caramel & toasted coconut

BALI BLISS 17

Açai, mango, raspberries, watermelon, pineapple topped with oat granola, strawberries, raspberries, coconut yoghurt, toasted coconut & passionfruit

LAMINGTON 17.5

Açai, strawberries, raspberries, banana, cacao, coconut, coconut mylk, topped with chocolate granola, strawberries, coconut yoghurt, cacao sauce, jam, coconut & nibs

FERRERO 17.5

Açai, banana, strawberries, house nutella, coconut mylk, topped with chocolate granola, strawberries, coconut yoghurt, cacao sauce, cacao nibs & hazelnuts

SNICKERS 17.5

Açai, banana, peanut butter, cacao, almond mylk, topped with chocolate granola, banana, coconut yoghurt, cacao sauce, caramel sauce, cacao nibs & peanuts

ORIGINAL 16.5

Açai, banana, mixed berries, almond mylk, topped with oat granola, strawberries, kiwi, banana & coconut flakes

GRANOLA OPTIONS

Oat (not GF): oats, almonds, desiccated coconut
Chocolate (not GF): oats, almonds, vegan choc chips, cacao
Regular (GF): quinoa flakes, coconut, almonds
Bukinis (GF): buckwheat, coconut sugar, cinnamon

BOWL ADD ONS +2

Vegan Protein Peanut Butter Extra Sauce
Coconut Yoghurt Extra Granola Extra Fruit